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Abstract

The instant porridge is produced with soya bean, wheat, corn, rice and dried sweet potato as main raw materials and oyster, coix seed, euryale seed, Ct yam, white hyacinth bean, etc. as additives through cooking and mixing with maltose and honey. Having high protein, low fat and rich Ca, Fe, Zn and oth nutrients, the instant porridge is an excellent nutritious food.

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Inventor(s): GUANGWEN ZHAO (CN)
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Abstract

The intelligent food is made from fine wheat flour, seed of gordon euryale, seed of ziziphus spinosa, aril of longan, root of polygala, coix seed, rhizome of dioscorea, champignon, lotus seed, honey or cane sugar and water, and is specially suitable for students and children at breakfast, it can invigorate brain function, replenish intelligence and improve acuity of vision.

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